



Outdoor Cooking

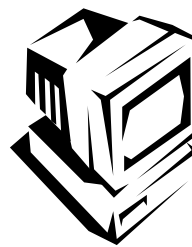
Seattle Fire Department Fire Prevention Division

Every year, people are injured, some even killed, in fires and explosions caused by the malfunction or careless use of barbecues. The National Fire Data Center estimates outside cooking grills cause 6, 000 fires, five fatalities, 170 injuries and \$35 million in property loss in 1998.

Safety Tips

Cooking outdoors was once only a summer activity shared with family and friends. Now more than half of Americans say they are cooking outdoors year round. Whether the snow is blowing or the sun is shining brightly, it's important to follow these simple guidelines for safe outdoor cooking.

- ☐ Always follow the owner's manual, for information about how to safely and correctly use your grill.
- ☐ Inspect the fuel cylinder for dents, gouges or other signs of disrepair before having it filled. Only refill the fuel cylinder when it is cool and do not overfill.
- ☐ Before using a grill, check the connection between the propane tank and the fuel line. Make sure the venturi tubes - where the air and gas mix - are not blocked.
- ☐ Make certain all connections are tight and not leaking before turning on the gas.
- ☐ Be careful when using lighter fluid. Do not add fluid to an already lit fire because the flame can flashback up into the container and explode.
- ☐ Remember to keep all matches and lighters away from children. Teach your children to report any loose matches or lighters to an adult immediately.
- ☐ Never grill/barbecue in enclosed areas, carbon monoxide may build up and cause serious injury or death.
- ☐ Use the grill at least 10 feet away from your home or any building.
- ☐ Do not wear loose clothing while cooking at a barbecue. Make sure everyone knows to stop, drop and roll in case a piece of clothing does catch fire.
- ☐ Call 911 if a burn warrants serious medical attention.
- ☐ When finished, turn off the barbecue and the propane cylinder.
- ☐ Allow coals to cool for 48 hours before disposing. If you are not able to wait, douse coals with plenty of water, and stir them to ensure that the fire is out. Never place coals in plastic, paper or wooden containers, only metal.



Additional Resources

For further information regarding safe outdoor cooking check out the following websites.

○ U.S. Consumer Product Safety Commission:
<http://www.cpsc.gov>

○ The National Fire Protection Association:
<http://nfpa.org>

○ The National SAFE Kids Campaign:
<http://www.safekids.org>

○ The Barbecue Industry Association:
<http://bbqind.org>

Or call the Seattle Fire Department at 386-1450.

